

Woman's World.

Dress and
Character.

Specially Prepared for Our Feminine Readers.

HOW TO HAVE CURLS IN RAINY WEATHER.

(Marian Martineau in Chicago Tribune.)

The bewitching little curl affords a new field for woman's endeavor. It looks fine, as it lies along the fair neck of the pretty owner, but, O, the labor involved in keeping it in curl.

What expenditure of time, of patience, what weariness and tear-bringing operations are brought into play for the sake of the little dandling curl.

There are curls and curls. And there are curls that can be bought, fastened upon a hairpin, ready to be stuck into the side of the coiffure. These adjustable curls, as they may be called, are easily purchased, and a perfect "match" can be obtained. But the worry of them is considerable. You never know just where your curl is going to be; and now it is upon your neck and now it is upon the floor. That is the trouble with the adjustable curl, and the woman who wears it will bring down nervous prostration upon herself, unless, along with the curl, she buys the secret of sticking it into her coiffure so that it cannot be parted from the head unless she is scolded.

The secret of making the hair curl, so that it may be said to curl "naturally," is locked in the mysterious knowledge of a few hairdressers. There is in Paris one Marville, who can wave your hair so that it will stay wavy a month; he can curl it so that it will stay curled an equal length of time; and, as for the little forehead bang, he can give it a twist which will keep it "in" for a whole week, which is considerable for a forehead curl, which lies on the moist skin and is subject to the weather.

The hair can be done up in kids and slept in. But the trouble is that there is no difference in the morning. The hair is slightly kinky, but that is all. After being up all night it should be nicely curled in the morning. It is at least twenty-four hours. Whereas in the morning the curls are spritlike to begin with, and gradually, as the day grows old, they become more and more dispirited until they are a virtue or beauty in them whatsoever.

Now the French, from whom our borrows so many ideas on beauty culture, have a way of keeping the hair in curl. They have one secret, and it is a peculiar one. It is not only the curls, but actually keeps it in curl indefinitely. A French hairdresser, in possession of this secret, will treat your hair, curling as it dries, and then to do the work so thoroughly that you come out of the operation with hair that is "naturally curly." And what is more, it will stay in curl several months. You cannot shampoo it out, and, at the end of three months, it will be nearly as tight as it was at first.

The formula used is that which is employed upon skins to make them soft. It contains quinine and aqua fortis and water. It will remove the skin from the scalp if allowed to touch it, and it is highly injurious to the hair. But it is used sometimes to give the permanent curl, and, perhaps, good seldom, and it is not so great a secret. But let not the amateur tamper with it.

But the girl who wants to keep her hair in curl must have something which is harmless in its nature. And for this there are various curling fluids endorsed by those who have tried them. One of these is quinine and water, a good tonic, by the way, for the hair. For coarse hair there is a curling treatment which might be tried by the one who desires ringlets. This is particularly good for the hair that lies upon the forehead. Take of glycerine half an ounce and after the hair has been shampooed, moisten the front locks and do them up. They will be a little stiff, but lie upon the forehead nicely.

If soft curls are desired, little ringlets which cover the temples, it is better to use only water. Let the hair be well washed and dried. Then wet the lock well with water and shake it out. Shake until half dry and put up in kid rollers in such a way that the hairs are all exposed to the air. Then dry, take down, and a nice set of little ringlets will be the result.

The secret of curling the hair on the kid, or other curler, is to let it remain up until every particle of moisture is gone. Hair will often appear to be perfectly dry when it is really containing quite a little dampness, and it takes down too soon, with the result that it immediately loses its curl.

A young woman who is prominent in society is married with a perfectly straight hair, and not only is it straight, but it is wavy and of a coarse, heavy texture. In addition to this her forehead is high, and she has the look of an Indian, without the strong attractive features of the race.

The young woman has a hairdresser who treats her hair in such a manner that it curls and stays curled. The hair is, of course, kept well washed, for you can do nothing with dry hair. Just before the curling it is slightly moistened with spirits of cologne nicely scented with rose. The hair is now put into kids. The kids are pinched with hot irons and left in the hair for several hours. The hair is then shaken out and fanned—not combed out, and, at the end of an hour or so, is ready for the comb. It stays curled three days.

When time is scarce the hair can be curled by moistening it with alcohol, using a few drops. It is then put into curlers that are not too hot. Hot curlers burn the hair and do not persuade it like those that are half warm. Each curl is held in the iron for one whole minute by the clock, and is then released, but not combed out.

There is another treatment for the back hair, when one desires the long, floating curl. This is put up at night, dry, in the kids and is prepared by running it through the fingers several times and then rolling it around the kids round and round until the hair lies like a big round ball in the kid. It is not comfortable to sleep upon, but it certainly acts as a great curling agency, for, in the morning, there is the most natural curl.

Hair that positively will not curl can be wet with soapy water and put into irons or kids. The hair can then be squeezed with a towel. The result will be a wavy curl that will stay in all day and all the evening.

The old-fashioned pressing of the hair with a hot iron carefully employed was not bad. But it required an assistant and it was apt to result in a burned scalp. But, with a careful maid to help there is no better way than this.

The philosophy of the hot iron, as applied to the curling of the locks, is that the heat drives out all moisture and, as the moisture goes, the hair becomes pliable and easy to influence.

In doing up the hair remember that the main point is the length of time it is in the papers; and also, if heat be employed, the length of time it is held in the irons. Hair which falls straight five minutes after being curled is hair that was not well dried by the hot iron. The iron was taken away too soon.

Nearly every one remembers the quinine seed tea when a hairdresser was soiled and the thickened juice used for moistening the hair. The hair was stiff, but it certainly kept its curl. If the quinine seed tea be used let it be thin and, instead of soaking the hair

with it, let it be barely moistened, then left up until dry. This will make a nice temple curl and one that will "stay in" a long time.

A delightful set curls can be made by wetting the head with a spray of perfume. Merely moisten the head, sprinkling it just as clothes are wrung. The hair is now put up into curls and either left in over night or pressed with hot irons and taken down. It should be aired as long as possible by the fire or radiator before the comb is put into it.

In making waves upon the head have the hair as dry as a bone. Then run the tongs through it, giving them a twist here and there, until the whole head is in a mass of waves. Then go over it again, trying to deepen the waves. It is this second going over which dries the hair and makes the waves deeper and more permanent.

Hair that has been shampooed will not curl quite so well for a couple of days. The reason is that the moisture still lies in it, and, though you are not conscious of it, your hair is still wet. If you will dry it well, holding it in front of the fire, or register, or over the radiator, until it is as dry as a bone and floating with its own lightness, then you will find it in an admirable condition to wave.

Take it, and, if you desire forehead curls, moisten it with perfume and do it up over night. The back will still be wet enough from the shampoo—though you cannot feel it—so it must be done in kids, in round, hard balls, ready to be taken out and left fall in ringlets.

Etiquette of the Table.

(Chicago Tribune.)

Since the world began the severest test of breeding has been table manners. There is a correct way of doing everything, no matter how trivial, even to helping one's self to salt or butter.

If the hints which follow seem to deal with the smallest details of table etiquette, it must be remembered—although it is a trite remark—that it is little things which make up the sum of existence.

If the function—breakfast, luncheon or dinner—is to be a social gathering, gloves are worn to the table, they are removed as soon as one is seated and laid in the lap. The habit of tucking them in the sleeves, at the wrist, is most inhuman. The napkin is unfolded to half its amplitude and laid across the lap. Gentlemen do not tuck their napkins in their waistcoats, no matter how convenient they may find such an arrangement. Nor is the napkin used as if it were a big cloth, one end is all-sufficient for touching the lips. The napkins, at dinner, placed upon the plates, hold the dinner rolls, or the slices of bread, which must be cut gently, roughly, the bread is placed upon the napkin, not within its folds. Remove the bread as soon as seated, and place it at the left of the plate. The napkin, at the end of the meal, is left unfolded on the table.

Bread is always broken in small pieces, never cut and never crumbled into soup or sauce. Oysters and clams are eaten without bread. Butter, if used, is taken from a separate dish. Other meals don't butter an entire slice of bread at once. Break it into small pieces and put the butter upon each in turn. Don't break the entire slice at once. This is a bad habit. The plate and butter, piece as wanted.

Soup is taken from the side of the spoon, which is filled by drawing it up from the edge of the soup plate opposite it. It is quite a breach of etiquette to fill it with the movement toward you. Soup, of course, must be taken noiselessly. No one takes a second helping or tips the plate to get it all.

Fish, in days past, was taken from a fork supplemented by a bit of bread; nowadays a silver knife is allowable; forks and knives for fish being made of a special pattern. The king of England takes his fish with two forks, but in domestic America the knife is preferred to a second fork. All vegetables are eaten with a fork; asparagus with a knife and fork, although it may be taken up with the fingers if one prefers to do so. A safe rule is to use the knife for anything that is not food with the fingers, olives and hors d'oeuvres generally excepted.

Ice cream is eaten with a fork in America; in England a spoon is used, therefore Americans, suffering from anglophobia, insist upon a spoon when taking their ice cream. With all deference to English customs, a safe rule is to eat nothing with a spoon that can be taken with a fork.

Peaches and pears are peeled, cut in half, and then broken by the fork and thus eaten; an orange may be cut in half and then eaten with an orange spoon, or it may be peeled entire, then divided into sections and eaten with a fork.

All pies are eaten with a fork only and most puddings, except custards, which require a spoon. Soft cakes, like layer cake or eclairs, are eaten with a fork. Jellies, no matter how hard, are eaten with a spoon. Cheese is eaten with a fork.

There are dozens of people who would be mortally offended by the suggestion that they "eat with the knife." But they must be careful how they thrust a knife into a dish of sweets or of any sauce, and convey that knifeful of these pieces of break or cake. This is a most unfortunate breach of table manners.

Don't use the knife in this connection at all. Sweets and sauces are not to be touched upon the bread in any case. They are eaten, when possible, with a fork; otherwise with a spoon. Try to wield your knife, fork, spoon as quietly as possible. Don't let fork or spoon jangle upon the china. A half dozen jangling or scraping plates make a frightful concert.

Although it is generally supposed that every one calling himself well-bred knows that in using the knife and fork a movement of the wrist, and not of the elbow, is the proper thing, occasionally people are seen using their elbows vigorously. The handle of the knife should repose in the center of the hand, and no part of the hand should touch the knife above the handle. In using a fork, only the half of the handle is covered by the hand.

Upon leaving the table the chair is placed far enough back out of the way to enable the other guests to pass out with ease.

One of the fundamental rules to observe is the manner of sitting down at the table. One should not sit on the edge of the chair; nor sideways; nor should the back rest continually on the back of the chair. An easy, upright position is the proper one. The feet should rest on the floor, and one should sit far enough away from the plate to be able to use the knife and fork without awkwardness.

Bob and Jake.

Representative Beidler came out of the house and met Representative Nevins going in.

"What are they doing in there, Jake?" asked Nevins.

"Amos Allen of Maine has got up a bill that cuts a lot of ice," Nevins was interested.

"Is that so?" he inquired. "What is it about?"

"It provided for an icebreaker in the Penobscot river."

Kitchen and Cane.

THE SUNDAY MENU.

Breakfast.
Cereal and cranberry sauce.
Lyonnais potatoes.
Muffins.
Dinner.
Loin of pork, roasted.
Turnips.
Boiled rice, gravy.
Spinach.
Jelly.
Celery salad.
Mince pie.
Coffee.
Supper.
Sliced tongue.
Egg salad.
Jam.
Cheese cake.
Baked apples with whipped cream.
Cake.
Tea.

RECIPES.

Custard.

Beat the yolks of four eggs with a fourth of a cupful of sugar, and stir constantly while gradually adding two cupfuls of hot milk. Cook over hot water, stirring constantly, until the mixture thickens. Chill, and put in cups to harden. Turn them out and serve with a cherry on top of each portion.

Orange Jelly in Skins.

Soak half a box of gelatine over night in just enough cold water to cover it. In the morning wash six large oranges, cut them in halves, take out the fruit carefully, and put the unbroken skins in cold water and strain. Remove the skins from the water, notch or scallop the edges with a sharp knife, fill with the jelly and set in a cold place to harden. Serve with fancy cakes.

Apple Surprises.

Pare and remove cores from juicy, tart apples; fill the cavities with sugar mixed with cinnamon, chopped raisins and a little butter; then steam until tender, about ten minutes. In the meantime boil rice with salted water until tender, but not mushy, and then drain; when apples are done roll them in beaten egg, then into the rice; set on a hot fire, until the rice is cooked, pulverized sugar and set in a hot oven for a few moments, just to set the egg. Put a stem in each and serve with lemon or maple sugar sauce.

Apple Sponge.

Grate two large, firm, plump apples into a bowl and cover with one and a half cups of powdered sugar, adding the sugar to the apple as you grate to prevent the discoloring of the apple; beat the whites of two eggs until frothy, but not stiff; add to the apples and continue beating until so stiff it will not drop from the bowl when inverted. Line a glass dish with thin slices of butter, spread the mixture in the dish, and bake in a moderate oven for ten minutes. Sprinkle with powdered macaroons over the top or a few chopped almonds, and serve very cold.

Rye Cakes.

Mix together three-fourths cup of rye meal, three-fourths cup of flour, half a level teaspoon of salt, one tablespoon of sugar and two level teaspoons of baking powder; stir in half a cup of milk, one egg, one egg white, and one egg yolk, and mix thoroughly; beat thoroughly and drop by teaspoonfuls into deep, hot fat; cook until they turn over and brown.

Curried Eggs.

Boil three eggs twenty minutes, remove the shells, cut in quarters or in slices; cook one small slice of onion in one tablespoon of butter till soft and colored a little; add one-half level teaspoon of curry powder, mixed with one teaspoon of dry powder, and gradually half a cup of milk, cream and strained tomato; salt and pepper to season; stir over the fire until boiling and smooth; add the eggs and serve hot.

Potato Loaf.

Two cups of mashed potatoes, one egg well beaten, one cup of cold chicken, shredded fine; add a little melted butter, salt and pepper, mix thoroughly; shape into a loaf; bake brown.

Delicate Pudding.

Two-thirds of a cup of orange juice, one-third of a cup of lemon juice, one cup of water, the whites of three eggs, three tablespoons of sugar, a pinch of salt, and sugar to sweeten; put the fruit juice and water over the fire, sweeten to taste, and when boiling, stir in the cornstarch dissolved in a little cold water; boil slowly ten minutes and add the whites of the eggs beaten stiff; mix well, take from the fire and turn into mould that has been dipped into cold water; serve cold with a little cold cream, or a pint of milk, three tablespoons of sugar, and cook in the double boiler until creamy; when cool, add a little vanilla.

Corn Bread Muffins.

Put one pint of yellow meal into a bowl; put in the center one tablespoonful of shortening, either butter or lard; pour over sufficient boiling water to moisten the meal, making it moist but not too wet; add one teaspoonful of salt and stand it aside over night; in the morning separate three eggs; beat the whites, then the yolks, and mix the two together; add to the meal a sufficient amount of hot water to make a batter as thick as for wheat muffins; stir in the eggs; add two level teaspoons of baking powder; have the muffin rings greased and placed on a griddle; put two tablespoonfuls of the mixture in each ring; bake slowly until brown, turn and brown other side; remove rings.

TOILET HINTS.

The Latest Stain Remover.
To take out fruit stains from cotton, muslin or any light article, take the stained article and dampen it. Then burn a little sulphur, holding it under the damp portion of the cloth, and the stain will vanish.

Care of the Nails.

Always wash in hot water and soak the fingers in it, using plenty of soap. When the soap is worked into the nail and plenty of soap. If the nails are still dirty, clean them with a piece of sharply pointed orangewood, so as not to scratch the nails. When doing any kind of dirty work always wear gloves.

Value of Hot Milk.

Hot milk is the newest panacea for all complexion ills. If the face be wrinkled, sallow or otherwise afflicted, hot milk, says the enthusiast over this new remedy, will produce a cure. Converts declare that the face, after being washed with milk at night, feels wonderfully refreshed, while the skin soon becomes very white and soft.

Fresh Air.

The air is a cordial of incredible value. It is the close confinement indoors that kills, for human beings were not made to live constantly within walls. Energy and force of character, strong muscles and steady nerves come from the stimulus of outdoor exercises and physical contact with the air. Luxurious homes and habits of idleness are responsible for the ill health of civilized communities. Breathe pure and fresh air, and get all you can of it. For it is food, as good as bread and other articles of daily necessity.

Glycerine as a Hair Tonic.

Women have been twenty years

learning how to use glycerine, and have more to learn yet. Its principal use is to prevent the evaporation of moisture from the skin, keeping it moist and soft. A tablespoonful—that is, a half ounce—of glycerine to a six-ounce bottle of face lotion prevents it from drying and gives the skin full benefit of the liquid. Glycerine is better as a hair tonic than as a face wash. Two ounces of glycerine, two of filtered water and two of alcohol or cologne, shaken together, make an excellent lotion for massage of the scalp. A flannel wet with the liquid applied to the head an inch or two at a time, and the scalp rubbed vigorously with the fingers till the liquid dries. "Rubbing in" my saline lotion means that it is rubbed until it dries and disappears from the surface completely.—American Herald.

FASHION NOTES.

For the Home Seamstress.

To make a pretty and comfortable petticoat, cut the skirt about a quarter of a yard shorter than walking length. Make it of the same length all around. Sew this on the machine. Sew on the hem a plaited silk ruffle, cut on the straight of the material, about six inches deep. On the edge of the plaited ruffle sew a narrow blue or black ribbon two inches deep. Do not set the ruffles on the skirt proper, as the skirt is easier to walk in, wears better and rustles. If you run the ribbon on the bottom. Small plaits are prettier than large ones.

A Dress For a Young Miss.

Mouseline de soie is a pretty material for a young girl's reception dress, and made in three deep honours on the skirt, falling from a yoke of Venetian point or Arabian lace, is particularly suited to slender figures. Each flounce has two plaittings, fully nine inches wide, in the edge, the upper one of the white like the gown and the under one pale green. Plaittings form the elbow sleeves and the bertha finish around the neck of the simply gathered bodice, falling below a narrow band of the lace. The girlish belt is of lace, having the appearance of being a continuation of the lace. Any delicate shade may be used in place of the green and the effect is most beautiful.

Home-made Pannu Velvet.

As panne velvet is so much for belts, bodice trimmings, hats, crushed collars and the like, it is a joy to the economical housewife to realize that in her old scrap bag she can undoubtedly find material enough to help out her winter costume. The directions for transforming plain purple or blue velvet into the more fashionable textile are: Use for the purpose a good steel-faced iron, perfectly clean and smooth on both sides and face. Have the iron only moderately hot. Spread the velvet face upward on a clean ironing board and smooth it with the iron, taking great pains to press the right way of the nap, as it must be ironed the way the nap lies best. Keep the iron moving all the time, for if allowed to stand at all it leaves a mark that you cannot get out. After going all over the surface of the dry velvet, ironing always in the same direction, even the velvet thoroughly and then go over it a second time. You cannot press too much, provided you always keep the iron running with a heavy, even stroke. This soon transforms it into the fashionable shimmering panne.

How to Make a Fancy Boa.

Theatre boas are usually made of chiffon, mouseline de soie or net. A pretty one is of white net with black ribbon, or of white net with black ribbon. There are three ruffles of graduated widths falling on the shoulders, cape fashion, and two narrower ones standing up close to the neck. Each ruche is edged with the ruffle of white gathered ribbon—the kind that is woven with cord is drawn in the center. The long stole ends are full width of the net and any length preferred and trimmed according to taste. The boa is mounted in the center of two yards of white or silver silk ribbon, which ties at the throat in a soft bow with long loops. To make this boa without the long ends requires three and a quarter yards of net, and a quarter yard of ribbon. The ends of the net are drawn in the center of two yards of white or silver silk ribbon, which ties at the throat in a soft bow with long loops. The ends require twice the length selected, which is usually about forty inches.

In the Laundry.

Wash day is the bete noir of many a household. There is really no reason why it should be. The results of the day make everyone sweeter, neater and happier. Here are a few suggestions that will make the day easier and happier.

Fine clothes need no rubbing. They should be first wrung out of cold water and then boiled fifteen minutes in water in which plenty of soap has been dissolved. Two rinsings should make them pure and white.

Clothes look better from which the water is dripping when hung upon the line than those which have been tightly wrung.

When clothes are very soiled the spots should be rubbed with a fibre brush.

An excellent washing fluid is made by adding to the water in the boiler one tablespoonful of spirits of turpentine and one teaspoonful of ammonia.

Washing curtains put them in the scalding water, and wash them thoroughly. If they are very dirty, they should be drawn many times through the fingers to strip them of dirt and then rinsed twice.

Grass stains soaked in salt water will not fade.

Silk handkerchiefs should be washed alone in lukewarm water and rinsed three times in cold water. Then blue them and iron them before they are dry.

Dainty dollies, tray cloths and centerpieces should be washed with castile soap. Always iron them on the wrong side.

Home Circle.

Beauty and the Bath.

When the woman who has refused to keep pace with the world looks solemnly at you and shakes her head when she says: "My dear, you bathe much too often; you are washing away your vitality," take her out some fine day where she can see society on dress parade and point out to her the fine, handsome specimens of young womanhood you will meet at every turn and tell her that were she sees the result of frequent bathing.

In nearly all the well-appointed private houses is a bath for each bedroom. Generally there is more than one kind, for the shower bath is one of the luxuries of the up-to-date woman. In every gymnasium there are bathing facilities, and every clubhouse is similarly equipped. In the country, where life is primitive, the morning bath obtains, even though it is founded on nothing more pretentious than a bowl of cold or warm water and a big sponge.

Today the woman who considers one bath a week sufficient to keep her in health and beauty is in danger of being shelved, and as a compliment to Baltimore it may be said that very few of our women do it.

A little child, a baby is bathed daily and clothed in fresh garments. This habit is kept up until the child is able to go about. Then the careless mother changes her methods, and the bath comes not oftener than once a week. The result is that the skin of the child are no longer considered advisable, principally because they mean work.

What a little girl might be taught to do, and how much through pure love for cleanliness is never taken into con-

sideration. If she ever acquires the bathing habit she must do it unaided by home influences. That is the way in which many of our prettiest women came up. But they never acquired a well-groomed appearance until they had learned the value of water. Now they swim with their brothers and compete with them in other outdoor sports, finishing with a rub down.

Growing Old.

A little more gray in the lessening Each day as the years go by:
A little more stooping in the form,
A little more dim in the eye,
A little more faltering of the step
As we tread life's pathway o'er,
And a little nearer every day
To the ones who have gone before.

A little more halting of the gait,
And a dullness of the ear;
A growing weariness of the frame
With each swift passing year.
A fading of hopes, and ambitions, too,
A faltering in life's quest,
And a little nearer every day
To a sweet and peaceful rest.

A little more loneliness in life
As the dear ones pass away;
A bigger claim on the heavenly land
With every passing year.
A little further from toil and care,
A little less way to roam;
A drawing of the curtain on a voyager
And a happy welcome home.
—William Todd Helmuth.

The Best Husbands.

The genius who is to admire at long range: the brilliant, handsome man lets his light shine on too many; it is the plain, single-hearted, home-loving man that makes the best husband. A woman does well when she sends forth the dove of her affection and rests in such a man's bosom. He may not shine in society, but he will be calm and strong in the storms of life—he will be the light-tower of home. He is the kind of man who softens his big voice in the sick room, and who does not think it beneath him to undress the baby by the fire-side and play "This little pig went to market" with its wee pink toes before he goes to sleep. He may not know one note of music from another, but to the woman who knows motherhood there is no sound so full of melody as the rough, low bellow that he sings over the nodding little heads in the belief that it is a lullaby.

Such a man is never a lover of self; that a woman should care for him is a surprise that keeps him happy all his days. He is kind and believing toward all women for her sake. He tells for her cheerfulness, shelters her with his love, and knows no higher ambition than to make her and her little ones happy.

Lovely Woman.

(New Orleans Picayune.)
Beware of a demure woman. They are always dangerous.

A woman who has in her the savagery of the devil may also have in her the sweetness of the saint.

Why should a woman everlastingly want to be a man? To take the rough and scurf of life? Little fools! Why isn't she content to sit on silken cushions in her glass case and feed on nectar of roses? Why does she cry for her "rights"? It is her "right" to be a man's comfort, man's solace, man's holiday.

Every man needs some woman to hang on to his coat tails to keep him from going to the devil.

A man loves a woman because she's a woman. A woman loves a man for the want of something better to love.

SQUANDERED BLESSINGS.

We often tire of what seems vain endeavor.
For happy things, and think the world goes wrong.
And wonder if our plans must fail forever.

Thine minor chords prevail in life's sad song.
And the fair flowers growing in the meadows
Though which our pathways lead us day by day.

We do not see, because our troubles shadow
Hide all that's beautiful and bright away.
We spend today in dreaming of tomorrow,
And, when tomorrow comes, our hearts will lay
Plans for the future, thinking o'er in sorrow
The squandered blessings of the yesterday.

We fail to learn the lesson of our sorrows;
We grasp at things forever out of reach,
And grope our way through shadows, bearing crosses
Made out of bitterness of thought and speech.

We lose the little joys of life forever
In longing after what we cannot gain.
And by and by, when Hope says sadly,
"Never!"

For what we missed we sigh—but all in vain.
If we could take life's blessings as we find them,
Making the most of bright or cloudy days,
Departing, they would leave content behind them,
And vain regret would no more vex our ways.

—Eben E. Rexford.

Thoughts For All Time.

It is not so much the intellectual life as it is the moral life that makes us human; it is the life of moral excellence; it is a conscience which is good, which is virtue, which is holiness.—Bishop Spalding.

Yes, love has wrought, and love alone
The victories all-beneath, above;
And earth and heaven shall shout as one.

The all-triumphant song of love!
—Sister Violante DeDeo.

Sow good seeds: sweet remembrance will grow from them.
Things look dim to old folks; they